

THE GEORGETOWN CALL

VOLUME 46 NO. 19

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GLEICHEN, ALBERTA, WEDNESDAY JULY 22, 1953

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Regular Meeting Town Council

The Gleichen town council held their July meeting with Mayor Colpoys in the chair and Councillors W. Wilson, R. F. Hunter, E. Bolinger, W. Pettit and Frank Michael present.

The minutes of the previous meeting were read and adopted on motion of Councillor Hunter. E. Crum offered \$1,500 for the flour mill and guaranteed to leave an assessable building on the property. The real estate committee stated that they had decided that the property was worth \$2,000 with all chattels included. After some discussion Councillor Wilson moved that the flour mill and guaranteed to leave an assessable building on the property. The real estate committee stated that they had decided that the property was worth \$2,000 with all chattels included.

The secretary was instructed to get more information on national housing. The secretary reported that the town had received \$21,000 as its share in a crop harvested from land leased to a private individual. He was instructed to order the necessary culvert under by-law No. 421.

The applications received to erect residences by G. Rasmussen and J. Ostrom had been received and were accepted. T. G. Larsen application to build a residence is to be dealt with by the real estate committee when it meets.

G. Larsen made application for water connection and J. Ostrom and E. Stassen applied for water and sewer connections. These applications were referred to the water and sewer committee.

Councillor Michael moved and carried to have the town purchase the Waterside Grader lease the cab and engine eliminator.

The council gave permission to purchase seven chairs and eight foam rubber cushions for the town office.

Councillor E. Bolinger moved and carried that the Anderson's estimates for purchase and laying of felt and insulating linoleum be accepted.

The accounts were referred to the Finance Committee and it found correct. The report of the R.C.M.P. for the month of June was read and accepted. The secretary's request to commence the holiday's on July 25, was accepted.

The next regular meeting of the council will be held on August 10.

HOW ABOUT RECRUITS

Canada is depending on advertising as a means of getting recruits for our armed forces. Estimates of the cost of this advertising vary from \$40 dollars per recruit upwards. This looks like a lot of money. The trouble is that military life is more attractive to the youth of Canada today. Civilian life is much more attractive.

When a boy leaves school he has no money getting a job at ten dollars a day. His hours will be short, his work easy, his holidays regular and paid for, and there are ways sports and amusements to entertain him in his leisure hours, and to absorb his surplus cash. He has no need to save anything for a rainy day or for his old age. These are not the responsibilities of his employer and the government.

When boys were actually earning all these things it wouldn't be so bad. But they are not. They are getting an undue share of the national income and they are getting it before they have learned the value of money or how to handle it. Boys are not likely to pass up such a life as this for the military discipline and the army. The country needs the recruits. We have a huge territory to defend. Are we going to let our country contribute less than it should to the common defence of the free world? Or are we drifting into the position American General Homer Lee had in mind when he said that wealthy nations can't defend themselves because their wealth units them for the task?

The average Canadian has no idea of the extent or the urgency of our need for armed forces. He hardly gives it a thought. But it is time we were thinking about it and thinking seriously. We should be made acutely aware of the need and arouse ourselves and plan how to meet it.

Canada has 92 daily newspapers, 19 commercial owned radio stations and 265 privately owned radio stations.



Romantic songs and an attractive woman to sing them—Oa's the hit of the far on Trans-Canada Hit Parade, a Sunday CBC broadcast series featuring Wally Court and Joan Fairfax (above) with an orchestra conducted by Bert Niosi and the Gino Silvy Chorus. From joke boxes and other sources of popularity, rating in the field of song, hits, producer Norman Hollingshead and Niosi select the tunes each week that have been most requested and played in places across Canada where people are dining, dancing and otherwise enjoying themselves. Then Niosi adds his own brand of sprightly polish to them, and Joan and Wally contribute a touch of romance.

News Items of Local Interest

E. Crum has purchased the old mill from the town and will remodel it for a garage to house the school bus he operates.

Mrs. E. Woods has returned home after spending a couple of weeks in Kimberley, B.C., visiting her daughter and family. Mr. and Mrs. R. Barrett, of the Glenora school.

Mr. and Mrs. Smith and family left last week for a holiday at Banff. They expect to be away for a couple of weeks. Mr. Smith is principal of the Gleichen school.

Mr. and Mrs. A. Horn are leaving Thursday for Vancouver where they will spend a couple of weeks visiting relatives and holidaying. Mr. Horn is secretary treasurer of the town and while he is away the town office will be closed.

The ditch digging machine the town purchased last year has been kept working for the past several weeks and has more than paid for itself. W. Boos operates the machine and has dug ditches for culverts, sewer and water pipes. During the past week he dug ditches to the new residence being built in the east end. With the present shortage of manpower these ditches would never be dug if it had not been for this machine.

The worst hail storm on record hit the district Saturday evening about 8 o'clock. Starting west of Birchmount and sweeping through the district, a south easterly directed missing (Gleichen) entered. It wiped out crops in its path and ground the stalks to pieces. Some fields looked as if there had never been a crop in them. Very few if any farmers carried insured. In fact we know of one only who carried insurance. The storm was so great that trees were stripped, screens and windows were broken. One farmer speaking of the consequences of the storm said he wouldn't have thought to dig since he wouldn't have enough money to feed him.

Raymond Desjardine, who is on the engineering staff of the city of Ontario, and his brother Homer of Los Angeles, Calif., were recently on a fact-finding tour of the Desjardine and other relatives. Their brother Dave who has been living in Calgary for years sold his home there and with his wife and family went to Toronto with Raymond where they will in future reside.

The traffic using the road over the resurvey to the Arrowwood bridge is astounding. There is so much traffic it certainly warrants the road being kept in a much better condition than it is. The road is full of potholes. A. A. Smith did go over it couple of weeks ago and improved the road somewhat and now it is as bad as ever. The maintainer should be sent over this road several times a week. As for the amount of traffic over the road here is some idea of it. On several occasions recently we have stood on the hill between the Arrowwood road and what is known as the Little Ass road. This gives a grand view of the river valley. Looking east one can see the road going down the river valley for per-

haps a distance of two miles. On the occasions we have stood on this hill cars were always in sight going one way or the other followed by a cloud of dust. All the road from Arrowwood to Gleichen should be rebuilt. The road widened, hills cut down and the deep ditches on each side filled in. In fact the road should be paved.

On Prosperity Avenue, at the northern end and opposite the Lutheran church, Jimmy Ostrom is building a new home. During the week end he had a crew pouring the cement for the foundation.

Do you think you are fortunate when conditions are easy for you? You are most fortunate when they are hard. Ease never brings out the best in a man or woman, but hardship does. The finest characters are those that have been literally hammered out by diverse circumstances. The sweetest personalities are as a rule those that have developed because of the battles fought with hardship.

Word comes from Kimberley, B. C. that Hugh Bates, only son of Mr. H. Bates and the late Mrs. Bates was married on July 11 to Miss Margaret Fry of Hillcrest, Alta., at Kimberley.

Bill Blaney, Jr. who has been in Korea with the Canadian navy for some months past is in town visiting his parents.

Enthusiasm counts for much in this life. An enthusiast is not likely to dwell with too much insistence upon the evil practice of his neighbors or to examine with suspicious eye his friend. It may be ill mannered of persons to insist on a con spiracy to rob the enthusiastic. He may come out of bargains the way turkeys come out of an oven—well browned, but for all that he is the backbone of our country, the source of our optimism. Prosperity, after all, is the fruit of optimism. No fearful man would make investments. The dreamer of dreams would be useless without enthusiasts who are ready and anxious to see their dreams come true. So if we could make life worthwhile it is well to cultivate the ability to see the good in things. Our work must be delightful of all tasks. Our hobby should be the prince of amusements, our wife the prettiest, our children the best. We should believe in ourselves, in an industrious cheerful way, and set out to prove ourselves in the eyes of all men.

Of Canada's larger cities, Edmonton, had the greatest percentage increase in population from 1941 to 1951.

C. Of C. Behind Vote Campaign

The Canadian Chamber of Commerce has launched a national non-partisan "Get-Out-The-Vote" Campaign. To make the program fully effective right across the country Canada's national business organ-

ization is enlisting the aid of its close to 700 member Boards of Trade and Chamber of Commerce and some 2500 member companies.

These groups, representing a cross section of the country's business and community life, are asked to co-operate in an all out effort to encourage people to go to the polls on August 19. They will bring into play such things as literature, lectures, speakers, door to door campaigns, posters, throughout the campaign, the Canadian Chamber will cooperate fully with the Junior Chamber of Commerce of Canada which also is conducting a "Get-Out-The-Vote" campaign. The Junior Chamber of Commerce of Canada has a membership of 25,000 young businessmen and 270 local units across Canada.

"Democracy depends upon the exercise of the free and secret ballot," stated President Lewis of the Canadian Chamber of Commerce, "and I believe that everything possible should be done to bring to Canadians a full appreciation of their responsibilities in this connection."

The forces opposing our democratic way of life are assisted by apathy. Poor government and loss of freedom are the end results of indifference. We must therefore be alert and vigilant in the defence of democracy and exercise of the responsibilities of citizenship.

Mr. Simms said that in the last general election, in 1949, almost two million registered Canadian voters failed to take the trouble to visit a polling booth. "Democracy," he warned, "as we know it, cannot long survive this kind of indifference."



H. J. Muner, R.S., Assistant Director, Life Insurance Company of Canada, Winnipeg, Manitoba.

SUMMER FIELD DAYS AND FAIRS

The season of agricultural Field Days and Fairs is with us again. These summer events provide an opportunity for farmers to secure the latest and best information available on new farm practices, new crop varieties, and new methods of controlling weeds, insects, diseases and insect pests.

Field Days. During the next few months a number of Field Days on special farm topics will be held at the various Experiment Stations and Illustration Stations throughout the Prairie Provinces. Short Courses and Field Days will also be conducted at the provincial schools of Agriculture. The common aim of all these events is, through field trips and demonstrations, to promote new, sound farm practices leading toward the solution of major crop production problems. Tremendous developments and advances in agriculture are now taking place. Consequently, farmers should make every effort, sometime during the summer months, to visit their nearest Field Day, Experiment Station, or provincial Agricultural School, or to attend an Agricultural Field Day.

Country Fairs. Then there is the Agricultural Fair. A day of the Fair can be devoted entirely to entertainment, or it can be made extremely valuable to the educational value. True, the Grandstand, the side show, and other amusements are a necessary part of the modern country fair, but they are not, and should not be considered, as important as the educational features of the Fair. Be sure and visit the variety of modern country fair, but they are not, and should not be considered, as important as the educational features of the Fair. Be sure and visit the variety of modern country fair, but they are not, and should not be considered, as important as the educational features of the Fair. Be sure and visit the variety of modern country fair, but they are not, and should not be considered, as important as the educational features of the Fair.

LARSEN ELECTRIC

COMPLETE ELECTRICAL INSTALLATIONS. Appliances Repairs a Specialty. Radios and Appliances.

Phone Gleichen 75

WHEAT POOL SCHOLARSHIPS

The Alberta Wheat Pool announces the inauguration of scholarships at the University of Alberta to the value of \$500 a year for two rural students from Alberta high schools. One to a student whose home is in the southern half of the province and one in the northern half of the province. These students have the right to select their own courses.

These scholarships are restricted to students whose homes are on farms and the awards will be made on the basis of a satisfactory record in Grade 12 examinations for complete senior matriculation and of the need for financial assistance. In applying for one of these scholarships the Alberta Wheat Pool's local field service personnel should be used for reference.

For the purpose of this award the southern half of the province is defined as that part of Alberta inclusive of and south of township 14. Application forms are available from the Registrar, University of Alberta. The final date for receiving such forms at the University is August 10.

ALBERTA WHEAT POOL

If you break your knife blade, the your debtor cannot pay as per contract, the dealer sold you a bun or a tract, he is a cheat, a scandalous dealer; if you are bilious, the restaurateur, an all-round crook, sure. You've anted you some spoiled meat; if all right, though

Don't Gamble With Nature

DOLLARS TODAY

WIPE OUT TOMORROW

Be Sure Insure Against...

ALBERTA HAIL BOARD INSURANCE

PROTECT YOUR INVESTMENT NOW WITH THE ALBERTA HAIL BOARD INSURANCE

The Board's records show that 72.0% of the damage awards are paid out for losses during the danger period. It is NOT TOO LATE TO INSURE! A Hail storm between now and harvest can rob you of thousands of dollars and cut deep into your reserves to seed next year's crop. In the event of a hail policy with your Alberta Hail Insurance Board, you protect your investment and assure you of the funds for 1954 seeding operations. ACT TODAY!

\$5 DOWN GIVES FULL PROTECTION

TOMORROW MAY BE TOO LATE... INSURE TODAY!

CONTACT YOUR NEAREST AGENT - NOW!

A. F. MacCALLUM
GLEICHEN, ALTA.

ALBERTA HAIL INSURANCE BOARD

Add Spice To Your Meals With Homemade Pickles

All vegetables for pickling must be fresh picked and not over 24 hours old. Dill, which is so popular a seasoning, is best when the seeds are full grown, but not so ripe that the seeds are falling from the stalks. It is extremely necessary that a good dill seed be used for all types of pickling. Table salt should never be used. Add vinegar should be of first grade for successful products. Brined pickles will spoil if not kept completely covered with the brine mixture. A good gauge for quantity is one half the quantity of brine to pickles by measure; that is, $\frac{1}{2}$ gallon of brine will cover 1 gallon of pickles. To make brine add desired amount of salt to small quantity of measured water, bring to boil and add remainder of water. Allow to cool before pouring on pickle, unless otherwise specified in the recipe.

Chili Sauce

24 ripe tomatoes
4 green tomatoes
5 medium-sized onions
4 sweet red peppers
3 green peppers
3 green chilies
3 green cinnamon
2 tablespoons ground cloves
1½ teaspoons ginger
1 teaspoon nutmeg
2 cups light brown sugar
2½ cups vinegar
2 tablespoons pickling salt

Scald tomatoes, remove skins, chop. Drain off surplus liquid. Cut green tomatoes in slices without peeling. Slice onions, remove seeds and membrane from peppers, cut in narrow 4-inch strips.

Combine vegetables in kettle. Add vinegar, sugar and seasonings. Simmer gently until of proper consistency, about 2 hours.

Pack in hot sterilized jars. Run a wooden spoon down sides of jar to remove bubbles. Seal and store in cool, dark place. Makes about 8 pints.

Celery Relish

1 quart minced cucumbers
1 quart minced onions
1 quart minced cabbage
1 quart minced celery
2½ cups vinegar
2 cups brown sugar
1½ cups white sugar
1½ cups white vinegar
1½ cups white vinegar
1½ cups white vinegar

Prepared cucumbers before putting through the chopper. Mix all the chopped vegetables and sprinkle with half cup salt and let stand overnight. Then drain well. Prepare the following sauce:

4 cups white vinegar
4 cups sugar
½ cup flour
1½ cups turmeric
4 tablespoons mustard
1½ cups celery seed
1½ cups mustard seed
2 green peppers, chopped
2 green peppers, whole

Bring vinegar and sugar to the boil. Mix flour, turmeric and mustard to a smooth paste with a little cold water. Pour the boiling vinegar over this and stir until smooth and well blended. Return to the heat.

PILES that

Itch and Burn

If you now suffer from the itching and burning pain of piles you can get relief in 10 minutes.

Just get a package of Hem-Rol, an internal use treatment for piles, and use as directed. You will be pleased to find that you can get relief in 10 minutes.

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and cook, stirring constantly until thickened.
Add celery and mustard seed, well-drained vegetables and red and green peppers. Boil hard for 10 minutes, stirring to keep from sticking, and turn into hot, sterilized jars and seal.

Corn Relish

8 cups raw corn, cut from cob
3 cups chopped onion
½ cup chopped green pepper
½ cup chopped red pepper
2½ cups white sugar
½ cup brown sugar
7½ teaspoons salt
1½ cups vinegar
1½ cups vinegar

Combine all ingredients in the order named, mix thoroughly. Bring to a boil, then simmer for 35 to 40 minutes. Makes 4 to 5 pints. This is particularly nice with ham.

Dial Relish

3 pounds green tomatoes
3 pounds red tomatoes
1 medium-sized head of cabbage
3 sweet red peppers
3 green peppers
1 quart onions
1½ bunches of celery
8½ tablespoons salt
1½ cups vinegar

Place tomatoes and onions in a large pot, add water to cover. Bring to a boil, then simmer for 35 to 40 minutes. Makes 4 to 5 pints. This is particularly nice with ham.

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Nine Day Pickles

4 quarts small cucumbers
2 cups salt
2 quarts boiling water
1½ quarts white vinegar
1½ quarts white vinegar
2½ cups white sugar
2½ cups white sugar
2½ cups white sugar
2½ cups white sugar

Select small, garden-fresh cucumbers. Wash, cut into rounds and remove seeds, but do not peel. Place in stone crock. Make a brine of the salt and boiling water, pour over cucumbers immediately. Let stand 3 days.

Drain cucumbers from crock, bring to boil, pour over cucumbers. Again allow to stand 3 days.

Again drain cucumbers from crock, bring the cucumbers in cold water. Drain, then pour in a gallon of boiling water, pour over cucumbers. Allow to stand 6 hours.

Drain cucumbers from crock, bring to a boil, pour over cucumbers. Make a syrup of the vinegar, sugar and spices, pour over cucumbers immediately. Allow them to stand in this syrup for 3 days, bringing syrup to a boil each day and pour it over them. The ninth day place the pickles into hot sterilized jars and seal.

Green Tomato Pickles

1 gallon green tomatoes
2 cups brown sugar
12 large onions
3 cups vinegar
3½ tablespoons white mixed pickling spice
1½ tablespoons celery seed
1½ tablespoons turmeric

Place tomatoes and onions in a large pot, add water to cover. Bring to a boil, then simmer for 35 to 40 minutes. Makes 4 to 5 pints. This is particularly nice with ham.

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Pepper Chutney

4 cups granulated sugar
3 cups vinegar
2 cups oranges
2 lemons
2 cups seedless raisins
2 cups garlic, minced
2 cups chopped onion
3 green peppers, chopped
2½ cups salt

Bring sugar and vinegar to a boil. Add the oranges, lemons and raisins, and remaining ingredients. Bring to a boil, simmer uncovered until tender, about 30 to 45 minutes.

Drain cucumbers from crock, bring to a boil, pour over cucumbers. Make a syrup of the vinegar, sugar and spices, pour over cucumbers immediately. Allow them to stand in this syrup for 3 days, bringing syrup to a boil each day and pour it over them. The ninth day place the pickles into hot sterilized jars and seal.

Citron Pickles

Prepare 1 good sized citron. Cut into strips $\frac{1}{4}$ " by $\frac{1}{4}$ ".
2½ cups salt
2½ cups salt
2½ cups salt
2½ cups salt

Again drain cucumbers from crock, bring the cucumbers in cold water. Drain, then pour in a gallon of boiling water, pour over cucumbers. Allow to stand 6 hours.

Drain cucumbers from crock, bring to a boil, pour over cucumbers. Make a syrup of the vinegar, sugar and spices, pour over cucumbers immediately. Allow them to stand in this syrup for 3 days, bringing syrup to a boil each day and pour it over them. The ninth day place the pickles into hot sterilized jars and seal.

Cucumber Pickles

12 green tomatoes
8 onions
8 cucumbers
Large red and green peppers
Grind and sprinkle with salt.

4 cups brown sugar
4 cups vinegar
2½ cups turmeric
1½ cups mustard
1½ cups mustard
1½ cups mustard

Cook sauce 30 minutes. Add to vegetables and cook until vegetables are soft.

Pepper Relish

1½ cups vinegar
1½ cups vinegar
1½ cups vinegar
1½ cups vinegar

Take your carrots and clean well. Place in sterilized jar. Put in dill. Brine if desired.

3 quarts water
1½ cups salt
1½ cups salt

Take your carrots and clean well. Place in sterilized jar. Put in dill. Brine if desired.

Lily Pickles

Slice 12 cucumbers and 4 onions thin. Sprinkle with $\frac{1}{2}$ cup of salt and stand overnight.

3 cups sugar
1 cup flour
2½ cups turmeric
2½ cups vinegar
2 cups water

Boil till thick. In the morning pour off salt brine, rinse with clear water then pour dressing over them.

Prevent the food, turmeric and mustard from becoming lumpy mix vinegar.

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Mustard Pickle

2 pounds large cucumbers
2 pounds small cucumbers
2 pounds silver-skinned onions
2 pounds green tomatoes
2 pounds celery
1 fair sized cauliflower
1 green pepper
1 red pepper

Put all in saucepan in salted water. Let stand overnight and then drain.

1 small cup flour
1½ cups vinegar
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Bread and Butter Pickles

12 cucumbers
4 onions
½ cup salt
2 cups vinegar
1½ cups ginger
1½ cups celery seed
1½ cups mustard
1½ cups mustard

Soak cucumbers in cold water overnight. Cut unpeeled cucumbers in lengthwise. Silver onions and onion leaves. Cover cucumbers and onion leaves with water. Drain. Rinse in cold water. Drain. In large kettle, heat vinegar with sugar, mustard seed, celery seed, ginger and turmeric to boiling. Add cucumbers and onion. Quickly return to boiling point, boil exactly 15 minutes. Pack in sterilized jars and fasten closures at once.

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Soak

Let's Farm Safely!



Published in interests of public safety by



ALBERTA BREWERS' AGENTS LIMITED

Representing
BIG HORN BREWING CO. LTD.
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SICKS' LETHBRIDGE BREWERY LTD.
NORTH-WEST BREWING CO. LTD.

SERIES 1 PRACTICAL SAFETY HINTS

1. Keep guards on power machinery.
2. Avoid wearing loose or torn clothing or gloves around moving machinery.
3. Avoid operating your tractor on dangerous inclines, near ditches or banks.
4. Keep farm-yard clear of trash, sharp tools and forks.
5. Keep youngsters away from machinery, water tanks and other hazardous places.

WATCH THIS SPACE FOR
FURTHER DETAILS

Town & District

Mr. and Mrs. Ernie Woods and five children of Calgary went several days last week in town visiting Mrs. E. Woods and Leo.

Gleichen went to Standard Sunday to play a league baseball game. During the second inning rain fell in torrents so the game had to be called off.

Gordon Larsen is making progress in getting his new residence built. Over the weekend he had a squad of men pouring cement for the foundations.

Dr. Robert Schofield will open an office hours will be 4 to 6 p.m. daily except Wednesday and Sunday.

Mayor H. Colpoys has not been very well of late and recently has entered the Holy Cross Hospital for treatment.

Mrs. J. D. Leith, daughter of Mr. Hugh Bates of Kimberley, B. C. spent the weekend in town the guest of Mr. Thos. Bates and daughter Ethel, Mrs. Bates brought her young daughter, Shirley to Calgary to see an eye specialist. An operation is to be performed on the eye. Mrs. Leith reports that her father has not been well of late and that his brother Frank has been on the sick list for sometime past.

George Desjardine has received word that his brother Joseph, age 77, died on July 2nd in the eastern states. Mr. Desjardine farmed northeast of Gleichen for many years and some 32 years ago moved away. He is survived by his wife and 7 children; one sister living at Portland, Ore.; six daughters; George, Louise, Leo and Felix of Gleichen, Thomas, Vancouver and Sam of DeWinton.

W. F. Durston of Calgary spent a day in town last week the guest of Mr. and Mrs. Angus McLeay. Mr. Durston is getting well on in years and will soon be 80 and is as spry as a lad of 50. He lives with his daughter and her husband in Calgary and had been visiting the farm in Queens town while they moved to another house in the city. Mr. Durston first came to Gleichen in 1907 and has been a member of the Masonic Lodge here ever since it started.

"I notice that your garden doesn't look very promising this year." No, every time my husband got to digging in it he found a lot of worms, and they always reminded him of his fishing tackle."

Gleichen Old Timers' base ball club played the Strathmore Old Timers' club in the latter town last week. The final score was 4-1 in favor of the Gleichen old boys. Quite a team accompanied the team to Strathmore. Gleichen lineup: Eddie Holland, Rouchie Desjardine, A. Quennell, Neil

McMillan, F. Quennell Jack Wilson, Bob Brown, Bill Blaney, L. Plante, Strathmore: H. Tamen, C. Isom, L. Brown, R. Ferguson, Morton, R. Martin, Geo. Gironx, R. Wilkinson, J. Connolly and A. Crelin.

An exchange informs that "Mrs. Henn has laid a cement sidewalk on 1st avenue." Now that's what you might call some luck. We have heard of cements laying barred rocks, but this cement sidewalk is the limit. A person in the same paper says that "Mrs. Bank, being confined to her bed will not be in house this Thursday as usual. She probably sleeps in a barn."

Casey's Men's Wear fire sale proved to be a great success. Everybody in town to buy and some real bargains were found. In a week's time Casey sold all his stock. With Mrs. Casey in the same paper says that "Mrs. Casey and children he is leaving for holiday in eastern Canada."

Misses Pauline and Joy Starneslater of Calgary spent the weekend in town the guest of Miss Ethel Bates.

Labor unions are a benefit to inferior workmen, and a detriment to those of superior ability. It crushes individuality, and forces all to one level of wages and hours. The unions and screen thousands of lazy and incompetent men, who worship the clock more than their work."

Only the province of Saskatchewan and Alberta do not border on salt water.

See Your Pioneer Agent
FOR NEW CROP Wheat Board PERMIT BOOKS
 Agents must be approved this year by the Wheat Board before Permit Books can be issued.
AVOID DISAPPOINTMENT AND DELAY—DO IT NOW
 FOR PROMPT EFFICIENT SERVICE
 BY ALL PHASES OF GRAIN MARKETING
 IT PAYS TO PULL TO THE PIONEER
PIONEER GRAIN COMPANY LIMITED

**QUESTIONS
ON
ANSWERS**
and Cancer
QUESTIONS: Are those publicly claiming to cure cancer really doing it?
ANSWERS: No. Only quacks and charlatans indulge in publicity about cancer cures. No ethical, reputable physician claims ability to cure cancer or any other disease, nor does he promise a cure.
 Write for Free Literature
CANADIAN CANCER SOCIETY
 231 - 7th Ave. E., Calgary, Alta.

The Liberals say
they can't cut your taxes!

**WE CAN...
WE WILL!**

the Main Issue
in this election is
YOUR MONEY!



We will budget for Government's legitimate needs... We will stop budgeting for bloated surpluses which—in three years—look from the people's pockets the staggering sum of \$1,618,000,000 more than the Government needed.



We will end the shocking conditions in our Defence Department which the Government's own investigator, (Col. G. S. Currie) described as: "A general breakdown in the system of administration, supervision and accounting... Accounting records in a chaotic condition and of little use in determining the nature and extent of irregularities... Waste and inefficiency far more costly in loss than that covered by actual dishonesty."



We will, without impairing the efficiency of our Armed Forces, correct the appalling inefficiencies in the administration of the Department of National Defence.



We will provide the nation with an administration whose attitude towards the spending of public monies will be one of prudence and common sense. A new Government in itself will mean substantial savings to the taxpayer—it will replace a Government whose arrogant indifference to economy was best expressed by Mr. Howe's scornful remark, "What's a Million?"; Or, "If they need a gold-plated plane it is our duty to buy it."

We will reduce or eliminate countless hidden, indirect taxes which grossly inflate the cost of consumer goods, add to the grievous cost of living, increase the price of homes beyond the capacity of most of our people to pay, discourage saving and initiative.

We will reduce federal taxes by at least \$500,000,000 a year... without reducing any pensions, family allowances, or other social security payments.

**\$500,000,000
TAX CUT
NOW!**

VOTE

VOTE X

Sponsored by the Progressive Conservative Party of Canada

PROGRESSIVE CONSERVATIVE

**SEE
the
EAST**



**IN ITS
Summer
Splendor**

Eastern Canada beckons you to a friendly holidayland whether your choice be mountains, rivers, streams, woods, parklands, lakes or seashore. There's a world of pleasure in visits to the metropolitan cities, pleasure towns or picturesque villages of the colorful East.



Let Canadian Pacific help you plan your Eastern Visit. You arrive at your destination relaxed and refreshed when you travel in the air-conditioned safety and comfort of a Canadian Pacific train.

TRAVEL by TRAIN

Full information from your Canadian Pacific Agent.

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Pacific**